

THE
ESTATE



2019 EVENTS MENU

6525 Washington Street | Yountville, CA 94599

707.945.4546 | email: events@theestateyountville.com

TABLE OF CONTENTS

BREAKFAST | 3

COFFEE BREAKS | 6

LUNCH | 9

RECEPTION | 12

DINNER | 14

BEVERAGE | 18

INFORMATION | 21

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BREAKFAST

6525 Washington Street | Yountville, CA 94599

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The Vineyard Continental | 28 per person

Based on 1 Hour of Service Minimum 25 People

Fresh Orange Juice | Apple Juice | Grapefruit Juice

Blueberry Granola Muffins, Iced Cinnamon Rolls, Assorted Croissants

Daily Quick Breads, Plain and Everything Bagels

House-made Jams, Peanut Butter and Butter

Specialty Brewed Coffee and Decaffeinated and Tea Service

Breakfast Enhancements to the Vineyard Continental | 12 each per item per guest

Organic Spinach and Gruyere Cheese Quiche

Mexican Eggs Benedict | Masa Cake | Ground Pork Chorizo | Lemony Hollandaise | Cilantro

Deluxe Steel Cut Oatmeal | Brown Sugar | CabernayZyns | Coconut | Marcona Almonds | Fresh Berries | Maple Syrup | Milk

House-Made Brown Sugar Niman Ranch Bacon

Aged & Cured Pork Fennel Sausage Links

Smashed Crispy Breakfast Potatoes | Lime | Garden Herbs

Buttermilk Biscuits & Country Sausage Gravy

Bottled Cold Press Juices | Green Goddess | Orange Sunrise | Thai Basil Yuzu-ade

Real Fruit Smoothies | Strawberry and Banana | Mango and Orange | Blueberry and Lemon

Smoked Salmon Bruschetta | Whipped Cream Cheese | Soft Boiled Egg | Capers | Sliced Tomato | Fried Arugula

Live Action Stations

* Station attendant fee required of \$160++

*Local Hen Pen Egg Station | 12 per person

Scrambled Eggs with Chives | Cooked to Order Fried Eggs | 62° Poached Eggs

*Gourmet French Style Omelet | 20 per person

Ham & Cheese | Veggie Delight | Shrimp & Avocado | Bacon & Cheese | Custom Blend

*Made to Order Waffle Station | 20 per person

Red Velvet | Traditional Buttermilk | Cinnamon Walnut | Fresh Berries | Whipped Cream | Maple Syrup | Triple Berry Syrup | Vanilla Cream Syrup
Pistachios | Chocolate Chips | Coconut | CabernayZyn

So Basic Avocado Toast | 20 per person

Sliced Avocado | Smashed Avocado | Multi Grain Toast | Urfa Biber & Dill Lebneh | Smoked Almonds | 62° Egg | Pico de Gallo | Farmers Cheese |
Tomato Basil Salad | Goat Cheese | Fresh Spinach & Herb Salad

Boxed Breakfast

On the Go | 25 per person

Sliced Fresh Seasonal Fruit | House Made Granola | Organic Yogurt | Blueberry Streusel Muffins | Berry Preserves | Bottled Water | Deluxe Coffee Station

On The Go Enhancements | 12 each per person

Tortilla Wrap: Hen Pen Scrambled Eggs, Crispy Fried Potatoes | Cilantro Cream Cheese | Pico De Gallo | Choice of Avocado or House-made Chorizo

Cold Pressed Juices | Green Goddess | Orange Sunrise | Thai Basil Yuzu-ade

Commuter Sandwich | English Muffin | Scrambled Eggs | California Cheddar | Choice of Avocado or House-Cured Ham

Real Fruit Smoothies | Strawberry and Banana | Mango and Orange | Blueberry and Lemon

Need to add a few more choices for your guests? Just ask your sales consultant how we can expand your meal.

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COFFEE BREAKS

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Donut & Scone Break | 20 per person

House-made Donuts (Cinnamon, Glazed and Filled)

Chocolate Cherry Scones | Blueberry Scones | Peanut Butter Scones

Creamy Iced Coffee Shots

House-made Jams, Peanut Butter and Whipped Creamery Butter

Brain Teaser | 24 per person

Seasonal Fruit Kabobs

BYO Yogurt Parfait | Coconut | Dried & Fresh Blueberries | Goji Berries | Dark Chocolate | Granola |

Bottled Cold Press Juices | Green Goddess | Orange Sunrise | Thai Basil Lemon and Yuzu

Avocado Toast | Sliced Tomatoes | Alfalfa Sprouts | Multi-Grain Bread | House-Made Cottage Cheese

All of the Following Breaks are based on Thirty Minute Duration

Beverage Display

All Beverages are billed on consumption and refreshed throughout the duration of the event

Artisanal & Craft Sodas | 5 each

Fruit Juices | 5 each

Bottled Water: Still or Sparkling | 6 each

Infused Waters | 6 each

Energy Drinks | 6 each

Hot Coffee | 69 per gallon

Decaf Coffee | 69 per gallon

Hot Tea | 69 per gallon

Need to add a few more choices for your guests ? Just ask your sales consultant how we can expand your meal.

Build-Your-Own Yogurt Parfait | 24 per person

Clover Greek Yogurt | Clover Organic Traditional Yogurt | Mixed Berry Fruit Yogurt

Dried Cranberries, Blueberries, Pineapple, Banana Chips, M&M's, White Chocolate Chips, CabernayZyns

Marshmallows, Peanuts, Almonds, Pistachios and Macadamia Nuts, House-made Cherry Pistachio Granola

Peach Marmalade | Triple Berry Preserves | Local Honey

Sweet Treats | 20 per person

Vintage Signature Granola Cookie | Sea Salt Caramel & Fudge Struesel Brownies | Old Fashioned Blondies

Bottled Local Milk | Creamy Iced Coffee Shots | Artisanal & Domestic Sodas |

Artisanal Cheese & Charcuterie | 26 per person

Local and Domestic Cheeses | House-Made Head Cheese | Salamis and Salumis | CabernayZyn Dried Grapes | Fresh Berries | Assorted Grapes

Honeycomb | Mustards | Crostinis, Crackers & Crisps

Farm to Table Display | 23 per person

Selection of Raw & Roasted Farmstead Vegetables | Lemon & Roasted Garlic Hummus | Labneh w/ Pistachios, Parsley, Lemon, & Sumac

Za'atar-Spiced Beet Dip with Goat Cheese and Hazelnuts | Crisps & Crackers

All of the Following Breaks are based on Thirty Minute Duration

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LUNCH

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Lunch | Cold Lunch Buffet

Based on 1 Hour of Service Minimum 25 People

Wine Country Sandwich | 58

SALADS (Choose Two)

Gathered Petite Greens | Clementines | Marcona Almonds | Blueberries | Citrus Vinaigrette
Heirloom Tomato Salad | Garden Basil, | EVOO | Balsamic Reduction | Grilled Onions | Farmers Cheese
Gemelli Pasta Salad | Calestrovana Olives | Preserved Lemon | Mozzarella Balls | Arugula | Oregano
Marble Potato Salad | Garlic Aioli | Stone Ground Mustard | Celery | Chives | Bacon

DELI SANDWICH SELECTION (Choose Two)

Snake River Farms Kurabuto Ham & Cheese | Pickles | Mustard | Pressed Baguette
Leftover Fried Chicken Sandwich | Napa Cabbage Slaw | Pickles | Comeback Sauce
Prime Roast Ribeye of Beef | Horseradish Espuma | Grilled Onions | Watercress | English Muffin
Smoked Turkey Caesar Wrap | Kale | Parmesan | Whole Wheat Croutons | Avocado | Caesar Dressing
Crispy Falafel | Marinated Tomatoes & Cucumbers | Labneh | Feta Cheese | Pickled Onions
Egg Salad Tartine | Mixed Herbs | Lemon | Olive Oil

INDIVIDUAL BAGS OF KETTLE CHIPS

SWEETS

Vintage Signature Granola Cookie | Sea Salt Caramel & Fudge Streusel Brownies | Old Fashioned Blondies
Deluxe Coffee Station and Tea Service

ENHANCEMENTS | 12 per person each

Carrot Coconut Soup | Pepitas | Lime Cilantro Lebnah
Classic Chicken Noodle Soup
White Bean & Napa Onion Soup | Caveman Blue Crostini
Cheese Quesadilla Station | House-made Salsa | Guacamole | Sour Cream | Local Hot Sauces
Hand Cut French Fries | Cheese Sauce | Ranch Dressing | Bacon | Scallions | House-Made Ketchup
Frito Pie | Black Bean Chili | Cheddar Cheese | Crème Fraiche | Scallions | Jalapeno | Olives

Need to add a few more choices for your guests? Just ask your sales consultant how we can expand your meal

Lunch | Hot Lunch Buffet

Based on 1 Hour of Service Minimum 25 People

Yountville Sun | 68

Cool Salads (Choose Two)

Gathered Petite Greens | Clementines | Marcona Almonds | Blueberries | Citrus Vinaigrette
Heirloom Tomato Salad | Garden Basil | EVOO | Balsamic Reduction | Grilled Onions | Farmers Cheese
Gemelli Pasta Salad | Calestrovana Olives | Preserved Lemon | Mozzarella Balls | Arugula | Oregano
Marble Potato Salad | Garlic Aioli | Stone Ground Mustard | Celery | Chives | Bacon
Heirloom Apple & Pear Salad | Lemon Crème Fraiche | Dried Blueberries | Walnuts | Tarragon | Celery
Kale Caesar Salad | Crispy Quinoa | Avocado | Farmers Cheese
Roasted Beet Salad | Tat Soi | Pickled Fennel | Feta Cheese | Lemon Tahini Dressing

Hot Catered Items (Choose Two)

Crispy Skin Loch Durat Salmon | Cauliflower | Radish | Lemon
Tea Brined Whole Roasted Chicken | Parsnip | Crispy Brussels
Kurabuto Pork Loin | Whole Grain Mustard | Pink Peppercorn | Rutabaga | Chimichurri
Braised Beef Short Ribs | Garlic Potato Puree | Cippolini Onions | Red Wine Reduction
Barely Seared Miso Tuna | Bok Choy | Coconut Curry | Ancient Grain Pilaf
Roasted Sweet Potato | Egg Fried Rice | Long Beans
Cauliflower Carbonara | Smoked Tofu | Seasonal Peas | Buccatini | Hazelnuts | Dill

SWEETS (Choose Two)

Blackberry Ginger Cheesecake	Butterscotch Buddino
Chocolate Hazelnut Mousse Martini	Lemon Meringue "PIE"
Classic Creme Brulee Tart	Chocolate PB&J Bomb

Enhancements | 12 per person per selection

Carrot Coconut Soup Pepitas Lime Cilantro Lebnah	Cheese Quesadilla Station House-made Salsa Guacamole Sour Cream Hot Sauces
Classic Chicken Noodle Soup	Hand Cut French Fries Cheese Sauce Ranch Dressing Bacon Scallions
White Bean & Napa Onion Soup Caveman Blue Crostini	Frito Pie Black Bean Chili Cheddar Cheese Crème Fraiche Jalapeno Olives

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DINNER

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Reception

Based on 1 Hour of Service

Minimum 25 People

Evening Soirée

Select (3) | 38

Select (4) | 48

Select (5) | 56

Dungeness Crab Nik Nik | Tarragon Crème Fraiche | Potato Chip
Caveman Blue Panna Cotta | Hill Vineyard Cabernet Gelee | Black Truffle
House Cured Smoked Salmon | Dill Caper Labneh | Crispy Beet |
Togarashi Tuna | Wasabi Aioli | Mango Kimchi | Crisp Wonton
Whipped Cowgirl Creamery MT. Tam | Ancho Chile Crostini | Apple Marmalade
Ahi Poke Tacos | Carrot Pico De Gallo | Yuzu Crema
Avocado Toast | Fire Roasted Corn | Farmers Cheese | Pickled Onion

Lobster Corn Dog | Fermented Honey Ketchup | Lime Aioli
Akaushi Kobe Beef Churasaco Skewer | Chimichurri Aioli
Mary's Chicken Lollipops | Sweet & Spicy Glaze | Hot Mustard
Mini Kobe Beef Sloppy Joe's
Crispy Truffle Mac n Cheese Bites
Dungeness Crab Cakes | Old Bay Mayo
Quesadilla Cones | Queso Fresco Cheese Blend | Lime Crema | Fermented Hot Sauce
Roasted Cauliflower & Mascarpone Arancini | Lemon & Garlic Aioli | Sumac

Need to add a few more choices for your guests? Just ask your sales consultant how we can expand your meal.

Plated Dinner

Three Course | 115

Four Course | 135

Five Course | 155

First Courses - Choice of (1)

Kale Caesar Salad | Parmesan Reggiano | Crispy Chick Peas | Farmers Cheese | Creamy Lemon Garlic Dressing
Roasted Beets | Gathered Greens | Crispy Goat Cheese | Pickled Fennel | Pistachio Granola | Golden Balsamic Vinaigrette
Butter Lettuce Salad | Pomegranate Tendrils | Sunflower Seeds | Goat Cheese "Snow" | Orange Blossom Vinaigrette
Pork Belly Lardon Salad | 62° Egg | Watercress | Frisée | Avocado | Apple | Butter Croutons | Apple Cider Vinaigrette
Lobster Bisque | Shrimp & Corn Salsa | Brioche Croutons |
Mexican Street Corn Soup | Cotija | Roasted Corn | Bacon | Farmer's Cheese

Second Courses - Choice of (1) *Included with Four & Five Course Meals*

Seared Sea Scallops | Purple Sweet Potatoes | Garlic | Brussels
KFQ | Kentucky Fried Quail | Bold & Spicy | Pomme Purée | Peach Slaw
Seared Crab Cake | Old Bay Aioli | King Trumpet Mushroom | Celery Root | Peas | Carrot
Grilled Octopus | Fingerling Potatoes | Chunky Salsa Verde | Olives
Chicken & Donuts | Chicken Carnitas | Jalapeno Cream Cheese | Miso Caramel
Duck Confit | Quinoa Fried Rice | Chinese Long Beans
Pancetta Wrapped Prawns | Fig | Chorizo | Gnocchi

Need to add a few more choices for your guests? Just ask your sales consultant how we can expand your meal.

Plated Dinner

Three Course | 115

Four Course | 135

Five Course | 155

Main Courses - Choice of (1)

Smoked Bacon Chop | Celery | Rutabaga | Pickled Radish | Fermented Jalapeno Honey

Crispy Skin Scottish Salmon | Grapefruit | Avocado | Crispy Quinoa | Olives

Laughing Bird Shrimp Crusted Halibut | Lemon Mashed Potatoes | Rainbow Swiss Chard | Ginger Emulsion

Snake River Farms Beef Short Ribs | White Cheddar Mashed | Heirloom Carrots | Horseradish Parsley Gremolata | Red Wine Jus

Akaushi Kobe Beef Medallions | Fermented Cabbage | Celery Root Puree | Smoked Tomato Jus

Tea Brined Chicken | Cauliflower | Sweet Potato | Baby Kale | Preserved Lemon | Chicken Jus

Coffee Cured Duck Breast | English Peas | Pickled Apples | Gigante Beans | Sweet Corn | Chocolate Mole Jus

Ricotta Cheese Ravioli | Summer Squash | Basil Pine Nut Pesto | Roasted Tomatoes | Parmesan Cheese | Burro Fusso

Beet Osso Bucco | Hearts of Palm | Quinoa Pilaf | Cauliflower | Saffron Broth

Seared Sea Scallops & Ahi Tuna | King Trumpet Mushrooms | Baby Bok Choy | Soy Beurre Blanc

Dessert Course - Choice of (1)

Dark Chocolate Mousse | Red Velvet Cake | Raspberry Textures | Chocolate Ganache

Yuzu Posset | Coconut Kisses | Mango | Corral Tuile

No Bake Peach Cheese Cake | White Chocolate Macadamia Nut Blondie | Grilled Peaches | Bourbon Cinnamon Streusel

Salted Caramel Pot de Crème | Candied Bacon Granola | Banana Rum Gel

Cookie Butter Lava Cake | Marshmallow Whip | Cocoa Nib Tuile | Chocolate Dipped Pretzel

Need to add a few more choices for your guests? Just ask your sales consultant how we can expand your meal.

Dinner | Hot Dinner Buffet

Based on 1 Hour of Service Minimum 25 People

Taste of Yountville | 135

Cool Salads (Choose Three)

Watermelon Salad | Feta Cheese | Toasted Walnuts | Wild Arugula | Cucumbers | Pickled Jalapenos | White Balsamic Reduction

Napa Coleslaw | Napa Cabbage | Grapes | Marcona Almonds | Spinach | Avocado Mayo

Fresh Grilled Corn | Spicy Mayo | Lime | Cilantro | Cotija Cheese | Heirloom Tomatoes | Poblano Peppers | Avocado

Agua Chile Ceviche | Baja Shrimp | Bay Scallops | Cucumber | Cilantro | Pickled Onions

Heirloom Apple & Pear Salad | Lemon Crème Fraiche | Dried Blueberries | Walnuts | Tarragon | Celery

Kale Caesar Salad | Crispy Quinoa | Avocado | Farmers Cheese

Roasted Beet Salad | Tat Soi | Pickled Fennel | Feta Cheese | Lemon Tahini Dressing

Hot Catered Items (Choose Two)

Akaushi Short Ribs | Moretti Polenta | Fresh Peas & Carrots

Tea Brined Whole Roasted Mary's Chicken | Kale | Dates | Preserved Lemons | Sumac Yogurt

Kurabuto Pork Tenderloin | Grilled Peaches | Crispy Brussel Sprouts | Parsnip Puree

California Clam Bake | Corn | Potatoes | Local Vegetables | Laughing Bird Shrimp

Barely Seared Miso Tuna & Colossal Scallops | Bok Choy | Coconut Curry | Ancient Grain Pilaf

Dungeness Crab Ravioli | Lemon Garlic Butter | Asparagus Tips | Shaved Parmesan Cheese

Cauliflower Carbonara | Smoked Tofu | Seasonal Peas | Buccatini | Hazelnuts | Dill

SWEETS (Choose Two)

Strawberry Shortcake Trifle

Caramelia Chocolate Mousse

Vanilla Crème Brule Tart

Lemon & Lavender Panna Cotta

Britt's Cupcake Flights

Enhancements | 12 per person each

Carrot Coconut Soup | Pepitas | Lime Cilantro Lebnah

Classic Chicken Noodle Soup

White Bean & Napa Onion Soup | Caveman Blue Crostini

Cheese Quesadilla Station | House-made Salsa | Guacamole | Sour Cream | Hot Sauces

Hand Cut French Fries | Cheese Sauce | Ranch Dressing | Bacon | Scallions |

Frito Pie | Black Bean Chili | Cheddar Cheese | Crème Fraiche | Jalapeno | Olives

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BEVERAGES

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Beverage | Hosted Beverage Package

Beverage package bar hours must be consecutive . Hosted Beverage Packages include bartender set up fees.

Beverage packages do not include dinner wines served tableside

Minimum 25 guests. Billed in full hour increments.

Premium Beverage Package

\$30 per guest (1 hour), \$17 per additional hour

Includes Premium Brand Liquors, House Wines, Domestic & Imported Beers

Soft Drinks and Mineral Water

Ultra Premium Beverage Package

\$38 per guest (1 Hour) \$20 per guest each additional hour.

Includes Ultra Premium Brand Liquors, House Wines, Domestic & Imported Beers

Soft Drinks and Mineral Water

Beverage | Consumption Beverage Package

Premium Brands | 12 per beverage

Absolut Vodka, Tanqueray Gin, Beefeater Gin

Bacardi Rum, Malibu Rum, Sauza Tequila

Jack Daniels Whiskey, Dewar's White Label, Chivas Scotch

Johnnie Walker Red Label, Jameson 12, Hennessy VS Cognac, Seagrams 7, Korbel Brandy

Ultra Premium Brands | 14 per beverage

Belvedere Vodka, Ketel One Vodka, Grey Goose Vodka

Tanqueray #10 Gin, Bombay Sapphire Gin, 10 Cane Rum

Captain Morgan Spiced Rum, Bacardi Rum, Patron Silver, Anejo & Reposado Tequila, Makers Mark Whisky, Crown Royal Whisky

Johnnie Walker Black Scotch, Chivas 12yrs Scotch

Hennessey VSOP Cognac

Beverage | Consumption Beverage Package

Cordials

Amaretto di Saronno, Bailey's Irish Cream, Benedictine, Campari, Chambord

Cointreau, Fonseca Bin 27 Port, Frangelico, Godiva, Grand Marnier, Kahlua, Midori Melon, Sambuca Romana

Domestic Beer, Premium Beer & Imported Beer

Budweiser, Bud Light, Sierra Nevada, Fat Tire

Stella Artois, Heineken, Corona, Amstel Light

\$7 (domestic) and \$8 (premium & imported)

\$150 Set-up Fee Per Bar

\$160 Labor Fee for Each Bartender (1 per 50 guests)

\$160 for Wine Station Attendant (1 per 50 guests)

Cash Bars are available upon request. Applicable fees will apply.

Our beverage team will be happy to assist you in creating a theme beverage bar.

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INFORMATION

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Information

Menus:

Our printed menus are for general reference. Our Catering staff will be happy to propose customized menus to meet your specific needs. A choice of tableside fee will apply to any plated events. All prices listed are subject to change. Menu prices will be confirmed by your Catering Manager. A small group fee of \$150.00 will apply to all group of 25 and under.

Guarantee:

Guarantees are required for all catered food and beverage events. Final attendance must be confirmed seven (7) business days in advance, or the expected number will be used. This number will be your guarantee and is not subject to reduction. However, increases in guarantees may be accepted up to twenty-four hours prior to the function, subject to product availability. We will set and prepare food for 3% over the guarantee.

Decorations:

Arrangements for floral centerpieces, special props and entertainment may be made through your Event Planner or Catering Manager. All decorations must meet with the approval of the Yountville Fire Department, i.e. Smoke machine, candles, etc. The Estate Yountville will not permit the affixing of any items to the walls or ceiling of rooms unless written approval is given by the Catering department.

Signage:

In order to maintain the ambiance of the property all signs must be professionally printed; no handwritten signs are allowed. Our property prohibits signs of any kind in the main lobby.

Labor Charges:

Carvers, station attendants, additional food and cocktail servers are available at a minimum fee of \$160 per attendant for each four hour time period. A labor charge will be applied to lunch and dinner buffets that do not reach a minimum guarantee of 25 guests. A \$160 bartender charge will apply if the contracted minimum is not achieved per bar

Service Charge:

Sales Tax & Audio Visual A 23% Service charge and current state sales tax will be added to all food and beverage, as well as any Audio Visual equipment charges. Meeting Room Rental is subject to State Sales Tax and Service Charge.

Information

Security:

The Estate Yountville may require security officers for certain events. Only hotel security may be used.

Weather Policy:

Any of the following locally forecasted weather conditions will require the relocation of an outdoor event to its indoor back-up location: 30% or higher chance of Precipitation Temperatures below 60 degrees or over 100 degrees, Wind gusts in excess of 15 mph. Decisions will be made no less than 5 hours prior to the scheduled start time. A client requested delay resulting in a double set-up will be assessed a service charge of \$15.00 per guaranteed guest.

Food & Beverage:

It is our policy not to permit food and beverages to be brought into or removed from our function rooms or hospitality suites. In function areas, alcoholic beverages are sold by the drink only. If alcoholic beverages are to be served on the property premises (or elsewhere under the property's alcoholic beverage license) the hotel will require that beverages be dispensed only by The Estate Yountville servers and bartenders. The Estate Yountville's alcoholic beverage license requires the property to (1) request proper identification (photo ID) of any person and refuse alcoholic beverage service if the person is either under age or proper identification cannot be produced and (2) refuse alcoholic beverage service to any person who, in the property's judgment, appears intoxicated.

*Consuming raw or under cooked meats, seafood, poultry, shellfish or eggs may increase your risk of food borne illnesses Regarding the safety of these items, written information is available upon request.

Electrical Charges:

Electrical needs exceeding existing 120 volt/20amp wall plug service must be arranged in advance and will be charged accordingly. Additionally, installing/labor charges and rental of necessary equipment will be assessed. All equipment must have UL listing. Information outlining power capabilities as well as appropriate engineering charges is available through your Catering contact.

Audio Visual:

A complete line of audio visual aids are available through our preferred in-house audio visual company, AVMS.

Information

Guest Packages:

The Estate Yountville will not accept packages more than five days prior to your function date and notification of deliveries must be in writing. Shipments must include: Company/Group Name, your Representative's name, Return Address and Date of Function. The property will not assume any responsibility for the damage or loss of merchandise sent to the property for storage. Handling charges will be assessed based on volume.

Menu Tasting:

Complimentary taste panels may be arranged for definite business on special menus for up to 2 persons. Additional attendees can be accommodated at 50% of the menu price. Talk to your sales consultant for more details.

Liquor Laws and Regulations:

The Estate Yountville is committed to a policy of providing legal, proper and responsible hospitality. The Property requires that all beverages be dispensed only by Property staff. Alcohol will not be served to guests who appear intoxicated, under the age of 21 or are unable to produce acceptable identification. We encourage the adoption by Banquet Groups of a designated driver program. Whereby one or more persons accept the responsibility of not consuming alcoholic beverages and thereby ensuring the safe transportation of others in the party. In addition, our Banquet Maitre'D will be happy to assist anyone in making alternative transportation arrangements and/or overnight accommodations during the course of your function. The sale and service of alcoholic beverages is regulated by the California State Liquor Commission. The Estate Yountville, as licensee, is responsible for the administration of these regulations. It is a property policy, therefore, that liquor may not be brought into the property for use in banquet or hospitality functions. California State liquor laws permit alcoholic beverage service from 6:00 am through 2:00 am Monday through Saturday and 10:00 am through 1:00 am Sunday. A 25% taxable service charge and state sales tax will be added to all food and beverages.

Payment:

All deposits for retaining banquet facilities are non-refundable. Terms of payment will be established in your confirmation agreement. Advance deposits and total repayment may be required. Credit may be established with hotel for corporate and convention business only if the total estimated charges exceeds \$10,000.00. All private functions (weddings, anniversaries, bar mitzvahs, class reunions, etc...) require a payment of estimated charges payable by credit card on the day of the event.

Cancellations:

The following cancellation schedule for food, beverage and room rental will apply for all groups: 30 days, 50% of the total; 14 days, 75% of the total; 72 hours cancellation, 100% of the total.